**SALADS**

- creamy Caesar • housemade peppercorn ranch • housemade honey mustard • housemade remoulade
- housemade blue cheese • housemade blue cheese vinaigrette • oil & vinegar

**SEAFOOD STUFFED AVOCADO 18**

- a whole avocado stuffed with shrimp and crawfish salad on a bed of mixed greens with romaine, purple onion, tomatoes and choice of dressing

**CHICKEN OR SHRIMP CAESAR 12**

- the classic topped with your choice of fried or fresh chicken or shrimp

**STRAWBERRY SPINACH SALAD 10**

- baby spinach leaves with fresh strawberries, applewood smoked bacon, feta cheese and candied pecans tossed in our housemade sugarcane vinaigrette

**POPCORN FRIED SEAFOOD SALAD 15**

- fried shrimp, peppers and a crawfish on a bed of greens with tomatoes, purple onion, pepper jack cheese blend and choice of dressing

**SHRIMP REMOULADE 12**

- Jambalaya Gumbo styled in the classic FOLKLA style served on a bed of shredded lettuce with grape tomatoes and topped with remoulade sauce

**CRAB AND ASPARAGUS SALAD 15**

- mixed field greens topped with shaved crabmeat and a white wine sauce and topped with crispy fried asparagus, tomato, purple onion and croutons

**GREEK FETA SALAD 10**

- romaine, tomato, feta cheese, olives, purple onion tossed in balsamic vinaigrette

- Add grilled or fried chicken or shrimp $5

**CRAB & ASPARAGUS WRAP 12**

- Greek feta salad, tomato, pepper jack cheese blend and choice of dressing

**SEAFOOD SALAD WRAP 12**

- shrimp & lump crabmeat with tomatoes, onions, peppers & herbs in a Caesar base with shredded lettuce and dressing

**SHRIMP REMOULADE WRAP 12**

- shredded lettuce and baked shrimp with remoulade and tomatoes

**WRAPS**

- choice from honey wheat, garlic & herb or sundried tomato basil wrap • served with fries

**GRILLED OR FRIED CHICKEN OR SHRIMP CAESAR WRAP 11**

**STRAWBERRY SPINACH WRAP 12**

- grilled or fried chicken or shrimp with applewood smoked bacon, feta, candied pecans and topped in our housemade sugarcane vinaigrette

**SEAFOOD SALAD WRAP 12**

- fried shrimp, peppers and a crawfish on a bed of greens with tomatoes, purple onion, feta cheese and choice of dressing

**SHRIMP REMOULADE WRAP 12**

- grilled or fried chicken or shrimp with applewood smoked bacon, feta, candied pecans and topped in our housemade sugarcane vinaigrette

**Specialty Poboys**

**HEADS & TAILS SPECIAL POBOY 15**

- fried oysters, dressed with Applewood smoked bacon, streaked spinach and feta cheese

**FILCKALETTA 12**

- hot ham, swiss cheese, tomato and oilbled on French bread

**SURF & TURF POBOY 15**

- roast beef, fried shrimp and remoulade sauce with lettuce, tomatoes and pickles

**SEAFOOD TRIO 17**

- shrimp, crawfish and oyster served dressed

**GRILLED OR FRIED CHICKEN OR SHRIMP 15**

- fried chicken breast with ham, swiss cheese, honey mustard and served dressed

**ABITA AMBER BBQ SHRIMP POBOY 17**

- shrimp coating in Abita Amber’s double BBQ sauce and served dressed

**CRAB CAKE POBOY 19**

- 2 battered and deep fried jumbo lump crab cakes with remoulade sauce and served dressed

**POBOYS**

- served dressed + add cheese 75¢

**6” Bun 10”**

**HOT ROASTBEef 7**

**FRIED CHICKEN BREAST 7**

**CHICKENCEWBER 7**

**COLD HAM & SWISS 7**

**FRENCH FRY 5**

**FRIED SHRIMP 10**

**GRILLED SHRIMP 10**

**FRIED OYSTER 13**

**SOFT SHELL CRAB 13**

**CRAWFISH TAIL 13**

**1/2 OYSTER 1/2 SHRIMP 15**

**1/2 OYSTER 1/2 FISH 15**

**1/2 FISH 1/2 SHRIMP 15**

**BURGERS**

- served with fries

**CHEESEBURGER ON BUN 11**

- 1/2 lb burger served on a pre-sliced bun with choice of American, cheddar, pepper jack, cheddar/jack or Swiss cheese

**ONION AND BACON BURGER 12**

- 1/2 pound patty on a pre-sliced bun with onion, pepper jack and bacon

**BELLE RIVER BURGER 15**

- fried egg, crawfish salad and a 1/2 lb patty with American cheese on a bun, served dressed

**SURF & TURF BURGER 15**

- 1/2 lb patty topped with grilled shrimp and American cheese served with lettuce, tomato, pickle and remoulade

**Lunch**

**CHICKEN CORDON BLEU POBOY 15**

- fried chicken breast with ham, swiss cheese, honey mustard and served dressed

**EXECUTIVE CHEF BRANDON GREEN**
**STARTERS**

- **Broccolini**
  - flash fried platters served on a bed of mixed greens topped with Creole dressing and wrapped bacon.

- **Boodin Stuffed Mushrooms**
  - 6 pieces of freshly chopped peppers and onions with boiled shrimp and lump crab mixed in Caesar with lettuce and tomato.

- **Fried Artichoke Hearts**
  - battered in Italian bread crumbs, deep fried, sprinkled with parmesan and served with ranch.

- **Flash fried Oysters**
  - served on a bed of creamed spinach.

- **Battered in Italian bread crumbs, deep fried, sprinkled with jumbo Gulf shrimp boiled in the classic NOLA style**

- **Caustic with lettuce and tomato**

- **Battered and fried shrimp tossed in a sweet chili sauce**

- **Broiled oysters**
  - served with housemade ranch.

- **Battered and fried shrimp tossed in a sweet chili sauce**

- **Louisiana gulf oysters* served with choice of potato and asparagus.

- **Charbroiled oysters**
  - served half dozen dozen.

- **Raw oysters on the half shell* served half dozen dozen.

- **Seafood gumbo**
  - cup cup.

- **Chicken and Andouille Gumbo**
  - cup cup.

- **Crawfish & Brie Crepes**
  - 8 served with choice of potato and asparagus.

- **Boodin Style BBQ Shrimp**
  - Cheddar and blackened or pan roasted boudin stuffed mushrooms topped with fried fish.

- **Jambalaya croissant**
  - 12 served with choice of potato and asparagus.

- **Chef Brandon’s Soup of the Day**

- **Seafood Salad croissant**
  - 12 mixture of freshly chopped peppers and onions with boiled shrimp and lump crab fried in Caesar with lettuce and tomato.

- **Grilled Chicken Bacon Avocado croissant**
  - grilled chicken breast with fresh sprouts, avocado, purple onion, swiss cheese, bacon and ranch dressing.

- **Sweet potato Chicken croissant**
  - sweet potato topped with chicken breast, swiss cheese, bacon and served with lettuce, tomato, mayonaise served with honey mustard dipper.

- **Seafood platter**
  - served with choice of 2 sides.

- **Chile Fingers**
  - 16

- **Shrimp**
  - 16

- **Oyster**
  - 18

- **Fish**
  - 16

- **Seafood platter**
  - 25 served with choice of potato and asparagus.

- **Soft-shelled crabs**
  - 23 served with choice of potato and asparagus.

- **Add a crab cake or soft-shell crab to any platter 9**

**PASTA**

- **Boodin Style BBQ Shrimp**
  - served with choice of potato and asparagus.

- **Jambalaya croissant**
  - 12 served with choice of potato and asparagus.

- **Boudin stuffed pork chop**
  - 19 double cut stuffed with classic southern Louisiana pork sausage and served with cornmeal casserole and broccoli.

**SIDES**

- **Jambalaya**
  - served for an additional $2.

- **Asparagus**

- **Broccoli**

**BROCCOLI**

- **Eggplant Barbara**
  - 19 stack of fried eggplant slices layered with sautéed shrimp and creole sauce.

- **Fleur de Lis pasta**
  - 16 served on a bed of linguine tossed in a crawfish cream sauce.

- **Pasta Provençal**
  - 19 half dozen linguine tossed with sundried tomatoes, artichoke hearts, Kalamata olives, roasted garlic, green onion, white wine and sautéed in a garlic infused olive oil served with your choice of fried or sautéed soft shell crab, sautéed Gulf shrimp or blackened or pan roasted chicken breast.

- **Lagniappe crab cake seafood pasta**
  - served with a broccoli and fried lump crab cake.

**FISH**

- **Pan sautéed Snapper**
  - skin on snapper filets topped with shrimp, artichoke hearts, mushrooms and capers served on a bed of roasted potatoes and broccoli with a lemon butter sauce.

- **Redfish Pontchartrain**
  - 21 Louisiana redfish prepared either pan sautéed and broiled or pan roasted with Lake Pontchartrain blue crab and lemon beurre blanc sauce served with roasted potatoes and asparagus.

- **Trotine Meunière**
  - 18 pan seared speckled trout, topped with roasted almonds and creole meunière sauce served with mash potatoes and asparagus.

- **Southern fried fish and grits**
  - 16 fried fish filets on a bed of crystal lump crab and sautéed blackened or pan roasted boudin stuffed mushrooms topped with Lake Pontchartrain blue crab and lemon beurre blanc sauce served with roasted potatoes and asparagus.

- **Bourbon Pineapple Glazed Salmon filet**
  - served with roasted almonds and served with mash potatoes and asparagus.

**SOUPS**

- **Chef Brandon’s Soup of the Day**

- **Seafood Gumbo**
  - cup cup.

- **Chicken and Andouille Gumbo**
  - cup cup.

- **Charbroiled Oysters**
  - half dozen dozen.

**FRIED PLATTERS**

- **Creole platter**
  - 12 served with choice of 2 sides.

- **Chicken Fingers**
  - 16

- **Shrimp**
  - 16

- **Oyster**
  - 18

- **Fish**
  - 16

- **Seafood platter**
  - 25 served with choice of potato and asparagus.

- **Soft-shelled crab**
  - 23 served with choice of potato and asparagus.

**SUBSTITIONS or MODIFICATIONs cannot be guaranteed.**

**KEEP IT WILLY**

**Add a platter to any platter 9**

-Louisiana gulf oysters* served with choice of potato and asparagus.

**CREOLE PLATTER**

- **Creole platter**
  - 12 served with choice of 2 sides.

- **Chicken Fingers**
  - 16

- **Shrimp**
  - 16

- **Oyster**
  - 18

- **Fish**
  - 16

- **Seafood platter**
  - 25 served with choice of potato and asparagus.

**ADD A CRAB CAKE OR SOFT-SHELL CRAB TO ANY PLATTER 9**

**CROISSANTS**

- **Served with fries**

- **Seafood Salad croissant**
  - 12 mixture of freshly chopped peppers and onions with boiled shrimp and lump crab fried in Caesar with lettuce and tomato.

- **Grilled Chicken Bacon Avocado croissant**
  - grilled chicken breast with fresh sprouts, avocado, purple onion, swiss cheese, bacon and ranch dressing.

- **Sweet potato Chicken croissant**
  - sweet potato topped with chicken breast, swiss cheese, bacon and served with lettuce, tomato, mayonnaise served with honey mustard dipper.

**RUM & SODA**

**DIET DUNK**

**DISTILLER’S SELECT**

**SUBSTITUTE FOR AN ADDITIONAL $2**

**ASPARAGUS**

**JAMBALAYA**

**LAWRENCE'S COMPLIMENTARY SALADS**